

Cider

ORGANIC



The definitive H<sub>2</sub>S-preventing organic yeast for cidermakers

An organic yeast that produces full-bodied complex ciders with notes of tropical fruit and hints of pepper and clove. Ossia can be fermented at colder temps (<16°C) to achieve sweet & med-sweet styles of cider. For dry styles, raise the temperature above 18°C near the end of fermentation to ensure a proper finish.

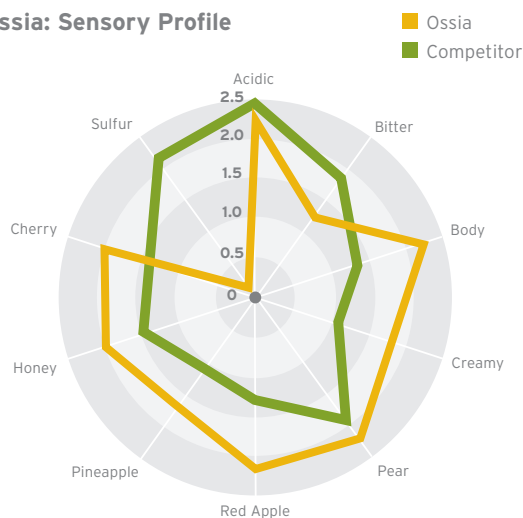
Full bodied and well balanced with a smooth finish. Ossia produces aromas of pineapple pear, honey, cherry, and banana, with hints of pepper and clove.

Suitable for premium ciders destined for aging.

#### Recommended Styles:

- New World
- French
- Perry
- Fruit Cider

#### Ossia: Sensory Profile



DE-ÖKO-003  
EU Agriculture

## TECHNICAL CHARACTERISTICS

Temperature Range	16 °C to 30 °C
Optimal Temperature	18 °C to 24 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Medium

\* Once active fermentation has been established.

Dosage	0.2-0.35 g/L
SO <sub>2</sub> Production	Low
H <sub>2</sub> S Production	None
Flocculation	Moderate - high
Killer Factor	Active
MLF Compatible	Yes
Species	S. cerevisiae

YAN Levels:	
Low	150-225
Medium	225-300
High	300+



## REHYDRATION PROTOCOL

Correct yeast rehydration  
is crucial to obtain a  
healthy fermentation.

**Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.**

### Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

### Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

*Note:* Directly adding dry yeast to the must or juice tank is not advised.



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